



***build your own menu from the selection of options below....
this allows for 1 ½ items per person of the large items and 2 per person of the smaller items***

We suggest the following number of items:

*Light canapés - 3 or 4 choices
Light meal - 7 or 8 choices
Substantial - 10 or 12 choices*

****please note that prices exclude VAT, service, cutlery, crockery and delivery****

chicken @ R13

Tandoori chicken strips in mini rotis with a butternut, feta and harissa dip

...

Oregano and olive oil basted chicken, tomato and aubergine skewers

...

Sticky soy chicken bites with zesty guacamole dip

...

Thai chicken, mint, cucumber and lemongrass rice paper rolls

...

Spicy, smoky chicken empanadas

...

Shredded lime and coconut chicken pancakes with mint and coriander

...

Parmesan crusted chicken skewers served with a smoky tomato relish

...

Sesame crusted chicken satays served with a Thai peanut dipping sauce

...

5-spice chicken satays with wasabi mayo for dipping

...

Coconut and lime chicken fritters with a cucumber salsa

...

Lemony paprika and parmesan coated chicken skewers with a tomato relish

...

Tandoori chicken kebabs with a coronation dipping sauce

...

Smoked chicken, feta and dill tartlet

...

Topless chicken burger with mustard crème fraiche topped with red onion, avocado and blue cheese crumble

beef ... @R15

Teriyaki seared sirloin, rocket, cupi mayo and a mini sprout salad on crispy ciabatta

...

Barbequed beef skewers with a pepperdew dip

...

Crispy ciabatta with seared sirloin, rocket, balsamic caramelized onions and parmesan shavings
...
Nori wrapped soy seared beef with pickled ginger and cucumber
...
Mini beef, caramelized onion and cream cheese coriander pancakes
...
Garlic crostini topped with red pesto, fresh rocket, seared beef, parmesan and artichokes
...
Peppered beef, cucumber and pickled Japanese ginger in a little wrap
...
Smoked beef and creamy camembert on herbed crostini, drizzled with chilli honey
...
Seared rump and red onion espatadas with a fiery prego marinade
...
Seared sirloin tandoori kebabs with a coronation dipping sauce
...
Topless mini beef burger with sweet chilli crème-fraiche, melted mozzarella, pepperdew and wild rocket
...
Juicy free range rump cubes with a mustardy béarnaise dipping sauce

lamb @ R22...

Quince glazed lamb with rocket and goats cheese in a little wrap
...
Topless mini lamb burgers with minted crème-fraiche, melted brie and wild rocket
...
Vodka and pomegranate marinated lamb cubes with a wild mustard dipping sauce
...
Skewered seekh kebabs wrapped in roti and served with a mango and mint chutney
...
Slow roasted lamb with a gentle tomato salsa and minted tazatziki in mini pitas
...
Crisp potato rostis topped with Greek lamb and lemony crème fraiche

vegetarian @ R12...

Walnut and sage biscotti topped with goat's cheese and peppered pear
...
Ripe brie and balsamic marinated strawberry slivers on pecan crackers
...
Sesame seeded roast pumpkin and almond phyllo triangles
...
Slow roasted tomato and herb tartlets with Danish feta, olives, basil pesto
...
Parmesan and rosemary shortbreads topped with slow roasted rosa tomatoes, salsa agresto and goats' feta
...
Blue cheese and walnut shortbreads topped with mascarpone crème and date chutney
...
Spinach and feta phyllo triangles with toasted sesame
...
Butternut and coriander phyllo triangles with a mint yoghurt dipping sauce
...
Mini feta and coriander chickpea cakes topped with a red pepper marmalade and onion sprout salad
...
Mini blue cheese and pear fritter topped with ripe brie, green figs and a sprout salad
...

Mini roast butternut, mushroom, courgette and feta tartlets

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Mini roasted butternut, caramelized onion, sun dried tomato, spinach and feta tartlets

•••

Spicy potato, caramelised onion and goats cheese samoosas with roasted tomato pickle

•••

Crostini topped with creamy gorgonzola, green figs and toasted walnuts

•••

Mini blue cheesecakes topped with preserved green figs

•••

Parmesan crisps with avocado, chilli and lime

•••

Shredded zucchini, black pepper and feta tartlets

seafood @ R16...

Thinly sliced, marinated salmon with rocket and pickled ginger in baby wraps

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Salmon and chive fritters topped with lemon zested crème-fraiche and snipped chives

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Brioche melba topped with flaked smoked salmon and saffron mayonnaise

•••

Seeded bread rounds topped with smoked salmon, lemon crème fraiche and dill

•••

Sweetcorn and coriander blinis topped with horseradish crème fraiche, hot smoked salmon and a tomato and avocado salsa

•••

Blanched asparagus spears, wrapped in smoked salmon trout, served with limey home-made mayonnaise

•••

Teriyaki tuna with wasabi lime mayo and sesame seeds served on bamboo skewers

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Salmon and crème fraiche cradled in watercress on a potato nest

seafood @ R25...

A variety of California rolls, served with pickled Japanese ginger, wasabi and organic soy sauce

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Lemony coconut prawns served with a ginger and coriander coconut cream dipping sauce

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Prawn and sweet potato fritters served with organic soy dipping sauce

•••

Oriental prawns on twisted bamboo skewers with avocado and fresh coriander

•••

Topless salmon, ginger and lemongrass burgers with avocado, wasabi mayo and watercress

mini meals @ R30...

Baby bowls of rocket, watercress, mango, avo, goats' cheese and peanut brittle salad

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Baby bowls of penne laced with roasted cherry tomatoes, basil pesto, goat's cheese, avocado and toasted pine nuts served with wooden forks

•••

Wok boxes with rocket, watercress, strawberry, peanut brittle, goats cheese and avo salads

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Salmon, plum and avocado salad with a gentle wasabi dressing served in mini bowls

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Individual little bowls of classic Caesar salads

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Mini bowls of Thai beef salad with chilli lime dressing and toasted cashews served with wooden forks

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Mini bowls of baby leaf salad, cranberries, avocado, feta, and pecan nuts served with wooden forks

...

Slow roasted fennel bulb, lemon poached pear and pecan salad in mini bowls

something sweet @ R15...

Baby meringues served with a bowl of passion fruit mascarpone

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Caramel and honey pecan slices

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Chocolate cupcakes with orange chocolate ganache,

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Vanilla bean cupcakes

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Platters of decadent chocolate brownies

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Mini lemon meringue pies

...

Pistachio lemon squares

...

Portuguese custard tarts

...

Chocolate and vanilla fairy cupcakes

...

Mini French fruit tarts with crème patissiere

...

Tiramisu tartlets

...

Pecan, honey and caramel slices garnished with berries

...

Chocolate and caramel slice

...

Upside down lemon meringues (small meringues topped with lemon curd, fresh cream and garnished with biscuit crumble)

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Baby meringues served with bowls of lemon curd, thick cream, chocolate and berries

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Carrot cupcakes with lime frosting and walnuts